

## Vino bianco fermo 2019



### *Light, sapid and pure*

It is traditional Prosecco, still. We do not have the ambition to show complexity and depth, but it wants to be a daily, simple wine that highlights the lightness, authenticity and purity of Prosecco. After a slow fermentation of the musts and a refinement in cement on the lees, for six months, it was bottled in April 2020. It was a cool year and the wine expresses this in its verticality. A wine capable of impressing in a silent way.

**Grape:** Prosecco (Glera) with Verdiso, Perera, Bianchetta

**Terroir:** marly – clave

**Vineyard:** 1.5 hectares in Saccol

0.5 hectares in San Giovanni

0.2 hectares in Vidor (Soprapiana)

**Training systems:** double inverted system and guyot

**Treatment:** sulphur, copper, algae extracts, zeolites, manure-horn

**Yield for hectare:** 60 q.li

**Cistern:** cement

**Foam formation:** neutral selected yeast

**Sugar:** 0 g/l

**Sulphur:** 80 mg/l

**Alcohol:** 9.5% vol

**Vintages produced:** 2016 – 2017 – 2018 – 2019 - 2020

**Vintage year:** 2019

**Bottles:** 1600

SILVANO  
FOLLADOR

VINO BIANCO FERMO  
2019

Imbottigliato da  
Silvano Follador azienda agricola  
S. Stefano di Valdobbiadene - Italia  
contiene solfiti - contains sulphites

75cl e    PRODOTTO  
IN ITALIA    9,5%vol